

BRUNCH

EYE OPENERS

Mimosa	8	Coffee reg/decaf	2.75
Bottomless Mimosas * must purchase entree	16	Espresso	3
Bellini of the Day ask server for selection	9	Double Espresso	4
Spicy Bloody Mary 42 Below vodka, horseradish, fresh lemon	10	Cappuccino	3.50
Tomato Fresca El Jimador Blanco, muddled grape tomatoes, fresh lemon juice, Tapatio hot sauce	10	Latte	3.50
Michelada Corona, fresh lime juice, Tapatio hot sauce fresh tomato juice	8	Coffee by Lavazza	
		Mighty Leaf Hot Tea Organic Mint Melange, Tropical Green, Organic Earl Grey, Citrus Camomile	3.25
		Iced Black Tea	2.75
		Fresh Squeezed O.J.	4.25

MEXICAN BREAKFAST

Huevos Rancheros ^{GF} 2 eggs sunny side up, roasted peppers, onions, cherry tomatoes, monterey jack cheese, black bean purée, ranchero sauce, crema, avocado			10
Machaca Burrito scrambled eggs, prime shredded beef, potatoes, monterey jack cheese, pico de gallo, "wet" ranchero sauce			12
Egg White Mole Burrito egg whites, spinach, cheddar cheese, mole de poblano, pico de gallo, avocado			12
Chilaquiles ^{GF} 2 poached eggs, roasted poblano, queso fresco, crema, black beans, crispy corn tortillas, choice of ranchero or tomatillo sauce Add: Pulled Chicken Tinga 4 Add: Spanish Chorizo 2			11
Relleno Poblano ^{GF} stuffed with scrambled eggs, monterey jack cheese, spinach, Mexican rice, pico de gallo, cilantro citrus sauce			11
Breakfast Quesadilla scrambled eggs, applewood smoked bacon, monterey jack cheese, green onions, salsa de mesa, crema, guacamole, pico de gallo			12
Huevos Divorciados ^{GF} 2 poached eggs, tomatillo sauce, ranchero sauce, applewood smoked bacon, black beans, crispy corn tortilla strips, queso fresco			13.75

BREAKFAST SPECIALTIES

Torta de Huevo 2 fried eggs, applewood smoked bacon, cheddar cheese, arugula, chipotle aioli, brioche bun, cheddar breakfast potatoes			12
TR Benedict 2 poached eggs, manchego scone, chopped applewood smoked bacon, arugula, classic hollandaise sauce, cheddar breakfast potatoes			15.50
Egg White Omelete ^{GF} black kale, chipotle shrimp, cherry tomatoes, oyster mushrooms, grilled corn relish			13
Seared Albacore Tuna & Sweet Potato Hash ^{GF} 2 poached eggs, wilted micro greens, caramelized onions, jalapeños			16.50



some items may contain dietary allergens, please advise your server, eating raw or undercooked animal products may increase your risk of foodborne illness, especially if you have a medical condition
18% gratuity added to parties of 6 and larger | 20% gratuity added to parties of 8 and larger | 20.00 corkage fee
* please note there is a 2 hour limit on bottomless mimosas

PANCAKES & SWEETS

Fresh Corn & Blueberry Pancakes whipped salted butter, maple syrup	9
Bunuelos cinnamon, piloncillo glaze	4
Manchego & Black Pepper Scone	5

TACOS & ENCHILADAS

served with Mixed Salad or House Rice & Black Beans
"skinni" style tacos - butter lettuce - Add 1.50

Pollo ^{GF} pulled Mary's free range chicken tinga, monterey jack cheese, roasted corn salsa, cilantro crema	12.75
Carnitas Taco slow braised pork, caramelized orange peel, pickled jalapeño, tomatillo fresca, guacamole, crema	13.50
Pescado a la Parrilla / Seared Albacore Tuna Taco ^{GF} tequila passion fruit slaw, pico de gallo, avocado, salsa de mesa, cilantro crema	16
Suizas Enchilada ^{GF} pulled Mary's free range chicken tinga, creamy tomatillo sauce, melted monterey jack cheese	16.50
Mole Enchilada pulled Mary's free range chicken tinga, mole de poblano, crema, queso fresco, toasted sesame seeds	17

ENSALADAS & HAMBURGER

Ensalada Sabrosa ^{GF} romaine lettuce, roasted corn, tomatoes, black beans, red onions monterey jack cheese, jicama, cilantro, avocado, honey jalapeño vinaigrette Add: grilled Mary's free range chicken breast 6 tiger shrimp 6 pan seared albacore tuna 8 pan seared salmon 10	11
Shrimp Zarandeado Salad ^{GF} sautéed shrimp zarandeado style, mixed greens, romaine, melon, jicama, tomatoes, roasted almonds, queso fresco, kiwi vinaigrette	16
TR Hamburguesa premium american wagyu beef, caramelized onions, roasted poblano, chipotle aioli, watercress, tomato, brioche bun, sweet potato fries with cilantro & lime zest Add: monterey jack cheese 2 avocado 3 applewood smoked bacon 2	13

SIDES

Salsa Trio salsa de mesa, salsa de tomatillo fresca, salsa de papaya habanero	4.50
Guacamole avocado, serrano peppers, tomatoes, cilantro, white onions, fresh lime	7.75
Black Beans & Mexican Rice	4
Fresh Corn Tortillas	2.50
Cheddar Cheese Breakfast Potatoes	4
Applewood Smoked Bacon	3.50
Chorizo	5



Tortilla Republic is serving only prime all natural meats, all natural Mary's organic chicken and organic produce when available. Every sauce is made in house from the freshest ingredients available.

^{GF} gluten free items

*While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

*We use Non-Gmo corn